

**BUTTE COUNTY PUBLIC HEALTH DEPARTMENT  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD PROGRAM OFFICIAL INSPECTION REPORT**

<b>DBA/NAME</b> Subway #4148	<b>DATE</b> 7-24-09
<b>ADDRESS</b> 240 W. East Ave., Chico	<b>RECHECK DATE</b> 4
<b>OWNER/OPERATOR</b>	<b>SITE #</b> 2496
<b>MAILING ADDRESS</b>	<b>CORRECT MAJOR VIOLATIONS BY:</b> 4
<b>INVENTORY TYPE</b> 16F-23	<b>SERVICE</b> 03
	<b>CORRECT MINOR VIOLATIONS BY:</b> 4

See reverse side for the California Retail Food code sections and general requirements that correspond to each violation listed below

In = In Compliance    N/O = Not Observed    N/A = Not Applicable    OUT = Out of Compliance    COS = Corrected On-Site    MAJ = Major Violation														
IN	N/O	N/A	DEMONSTRATION OF KNOWLEDGE	COS	MAJ	OUT	IN	N/O	N/A	PROTECTION FROM CONTAMINATION	COS	MAJ	OUT	
			1. Demonstration of knowledge; food safety certification. FSC Exp. Date: 2013							12. Proper procedures followed for returned and reservice of food				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>										13. Food in good condition, safe and unadulterated				
			2. Communicable disease; reporting, restrictions & exclusions				X			14. Food contact surfaces: clean and sanitized				
			3. No discharge from eyes, nose, and mouth							<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>				
			4. Proper eating, tasting, drinking or tobacco use							15. Food obtained from approved source				
			5. Hands clean and properly washed; gloves used properly							16. Shell stock with completed tags, in good condition, properly stored/displayed				
			6. Adequate handwashing facilities supplied & accessible							17. Compliance with Gulf Oyster Regulations				
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>										18. Compliance with variance, specialized process, & HACCP Plan				
			7. Proper hot and cold holding temperatures							19. Consumer advisory provided for raw or undercooked foods				
			8. Time as a public health control: Proper procedures & records							20. Licensed health care facilities/ public & private schools: prohibited foods not offered				
			9. Proper cooling methods							<b>WATER &amp; WASTE WATER</b>				
			10. Proper cooking time & temperatures							21. Hot and cold water available				
			11. Proper reheating procedures for hot holding							22. Sewage and wastewater properly disposed				
										<b>VERMIN</b>				
										23. No rodents, insects, birds, or animals				
							OUT							OUT
<b>SUPERVISION /PERSONAL CLEANLINESS</b>														
			24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use				
			25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate				
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>														
			26. Approved thawing methods used, frozen food maintained frozen.							40. Wiping cloths: properly used and stored				
			27. Food separated and protected							<b>PHYSICAL FACILITIES</b>				
			28. Fruits and vegetables washed as required.							41. Plumbing: Plumbing in good repair, proper backflow devices				
			29. Toxic substances properly identified, stored, used							42. Garbage and refuse properly disposed; facilities maintained				
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>														
			30. Food properly stored; food storage containers identified							43. Toilet facilities: properly constructed, supplied, cleaned				
			31. Consumer self-service facilities properly constructed and maintained							44. Premises; personal/cleaning items; vermin-proofing				
			32. Food properly labeled & honestly presented							<b>PERMANENT FOOD FACILITIES</b>				
<b>EQUIPMENT/ UTENSILS/ LINENS</b>														
			33. Nonfood contact surfaces clean and in good repair.							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean				
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							46. No unapproved private homes/ living or sleeping quarters				
			35. Equipment/ Utensils Approved: installed properly, clean; good repair, capacity							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>				
			36. Equipment, utensils and linens: Properly stored and used							47. Signs posted; last inspection report available				
			37. Vending machines							48. Plan review required for new or remodel construction				
										49. Permits Available				
										50. Impoundment of unsanitary equipment or food				
										51. Permit Suspension				
										52. Other				

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

All violations on report dated 7-22-09 have been corrected at this time. No further reinspection to follow.

Reinspection fees will be charged for all subsequent reinspections unless an acceptable corrective time schedule has been submitted and approved by this Department. If, for any reasons beyond your control, you cannot correct the indicted violations by the next scheduled time, call this office prior to the inspection day.

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[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

**R.E.H.S.**

**RECEIVED BY:**

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